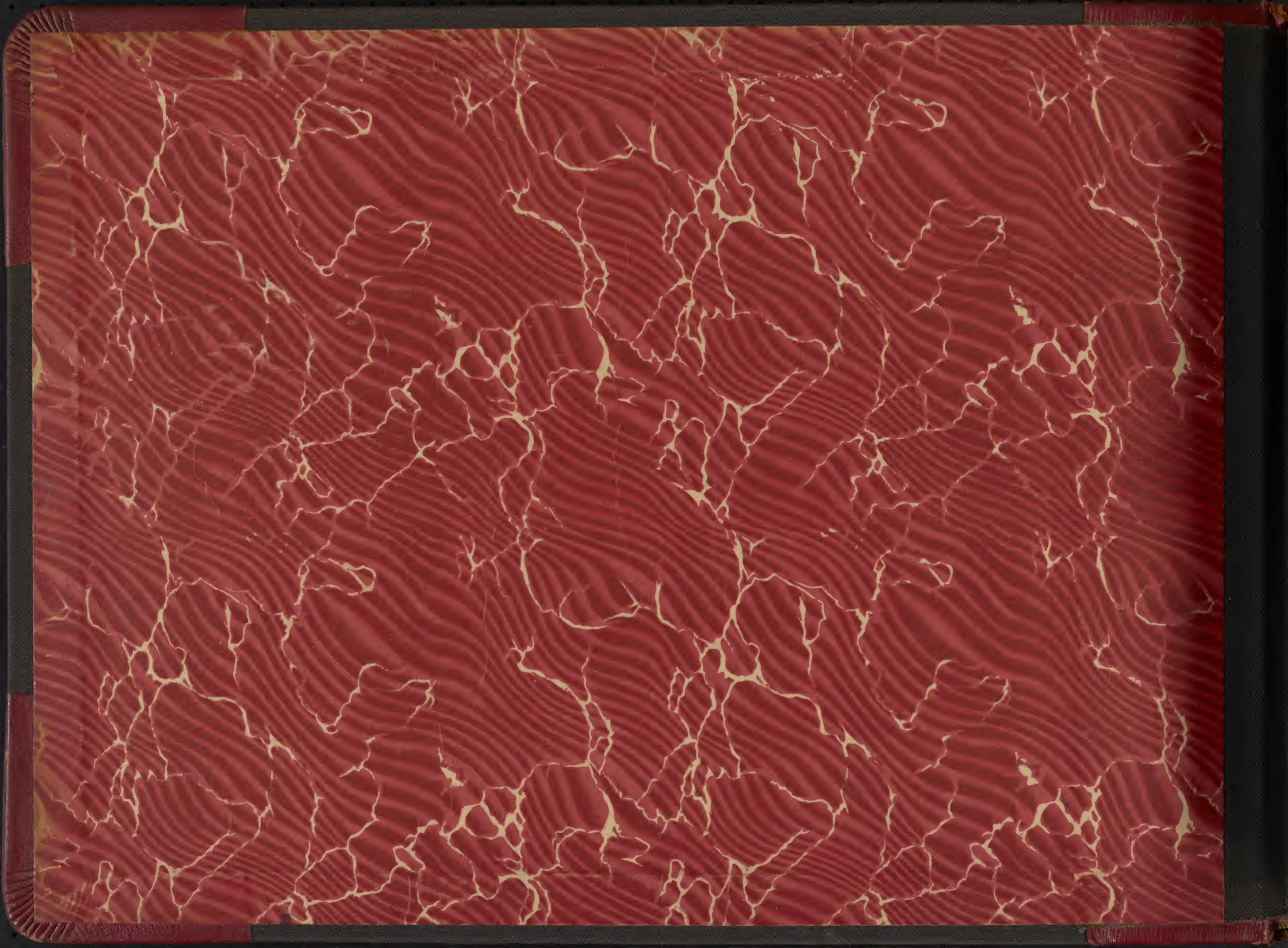


Historic, archived document

Do not assume content reflects current
scientific knowledge, policies, or practices







A. H. Form 133.

Subject Abattoir.
Taken by _____
Place U. S. Experimental Farm, Beltsville, Md.
Date October 18, 1916.
Published in _____
File No. 6598-C



A. H. Form 133

Subject: Abattoir, Animal Husbandry Farm, U. S.
 Department of Agriculture,
 Taken by L. W. Reason
 Place: Beltsville, Maryland.
 Date: March 1921
 Published in
 File No. 19554-B Slide No.



A. H. Form 133

Subject: Abattoir, Animal Husbandry Farm, U. S.
 Department of Agriculture, Beltsville, Maryland
 Taken by L. W. Reason
 Place
 Date: March 1921
 Published in
 File No. 19555-B Slide No.



58663 B- Exterior of Abattoir - 1936.



A. H. Form 133.

Subject Abattoir and Lane.
Taken by _____
Place Experimental Farm, Beltsville, Md.
Date October 16, 1916
Published in _____
File No. 6585-C

A. H. Form 133

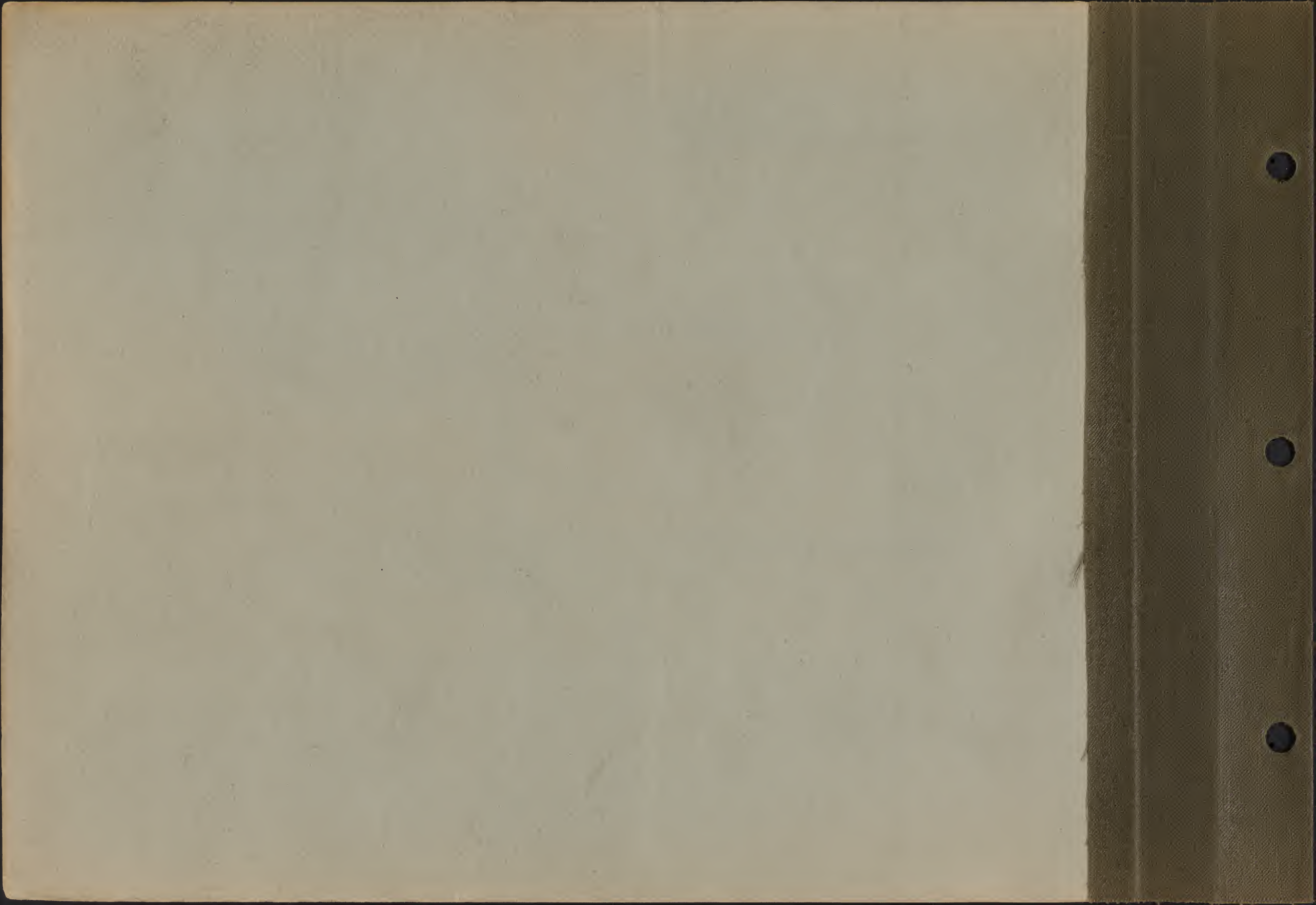
Subject: Front and side view of abbatoir at the
U. S. Experimental Farm, where all hogs on farm
Taken by are killed and cured after taking off
Place experimental feeding tests
Date May 1920
Published in
File No. 13106-C Slide No.



A. H. Form 133

Subject: View of north side of abbatoir at U. S.
Experimental Farm, showing runway over which
Taken by the hogs are driven to the killing room.
Place Beltsville, Md.
Date May 1920
Published in
File No. 13109-C Slide No.







A. H. Form 133
 Subject... S.E. corner abbatoir before remodelling
 Taken by.....
 Place..... Beltsville, Md.
 Date..... July, 1928.
 Published in.....
 File No..... 34648-B
 Slide No.....



A. H. Form 133
 Subject... North side abbatoir before remodelling
 Taken by.....
 Place..... Beltsville, Md.
 Date..... July, 1928.
 Published in.....
 File No..... 34647-B
 Slide No.....



A. H. Form 133
 Subject... S.W. corner of abbatoir, before remodelling
 Taken by.....
 Place..... Beltsville, Md.
 Date..... July, 1928.
 Published in.....
 File No..... 34649-B
 Slide No.....



586620 Showing Ramp - Abattoir 1936



5866413 - Incinerator 1936

Miscellaneous Photographs
Meat Investigations

Meats Laboratory - Beltsville

Outside Views .6585C ✓ 1916
 .6598C ✓ "
 .13106C ✓ 1920
 .13109C ✓ "
 .19554B ✓ 1921
 .19555B ✓ "
 .34648B ✓ 1928
 .34647B ✓ "
 .34649B ✓ "
 .58662B ✓ 1936
 .58663B ✓ "
 .58664B ✓ "

Inside views .39080B ✓ 1929 Extracting muscles
 .39081B ✓ " Killing floor
 .58660B ✓ 1936 Sausage room
 .58665B ✓ " Cooler
 .58666B ✓ " Hog equipment
 .58667B ✓ " Viscera table and sterilizer
 .58668B ✓ " Killing floor
 .58661B ✓ " Refrigerating equipment
 .77021B ✓ 1943 Lard kettles
 .10774A 1943 Chemical equipment for determining moisture

Tenderness Testing (Shearing) machines

.33336B ✓ 1927
 .33337B ✓ "
 .34402B ✓ 1928
 .25660C ✓ 1929
 .39074B ✓ "
 No negs. 1937 2 views, Manhattan, Kansas
 .67958B ✓ 1939
 .67959B ✓ "
 .68581B ✓ 1940
 .68582B ✓ "

Histological examinations

.34353B ✓ 1928
 .39073B ✓ 1929
 .39080B ✓ "

Color tests

.33389B ✓ 1927
 .39069B ✓ 1929
 .39070B ✓ "
 .39071B ✓ "
 .39072B ✓ "

Judging

.33094C ✓
 .33097C ✓
 .33098C ✓
 .25157C ✓ 1928
 .33335B ✓ 1927



Miscellaneous Photographs
Meat Investigations

Meats Laboratory - Beltsville

Outside Views .6585C ✓ 1916
 .6598C ✓ "
 .13106C ✓ 1920
 .13109C ✓ "
 .19554B ✓ 1921
 .19555B ✓ "
 .34648B ✓ 1928
 .34647B ✓ "
 .34649B ✓ "
 .58662B ✓ 1936
 .58663B ✓ "
 .58664B ✓ "

Inside views .39080B ✓ 1929 Extracting muscles
 .39081B ✓ " Killing floor
 .58660B ✓ 1936 Sausage room
 .58665B ✓ " Cooler
 .58666B ✓ " Hog equipment
 .58667B ✓ " Viscera table and sterilizer
 .58668B ✓ " Killing floor
 .58661B ✓ " Refrigerating equipment
 .77021B ✓ 1943 Lard kettles
 .10774A 1943 Chemical equipment for determining moisture

Tenderness Testing (Shearing) machines

.33336B ✓ 1927
.33337B ✓ "
.34402B ✓ 1928
.25660C ✓ 1929
.39074B ✓ "
No negs. 1937 2 views, Manhattan, Kansas
.67958B ✓ 1939
.67959B ✓ "
.68581B ✓ 1940
.68582B ✓ "

Histological examinations

.34353B ✓ 1928
.39073B ✓ 1929
.39080B ✓ "

Color tests

.33389B ✓ 1927
.39069B ✓ 1929
.39070B ✓ "
.39071B ✓ "
.39072B ✓ "

Judging

.33094C ✓
.33097C ✓
.33098C ✓
.25157C ✓ 1928
.33335B ✓ 1927

Miscellaneous Photographs
Meat Investigations
(Continued)

Cooking and Ovens	.33334B ✓	1927	
	.33388B ✓	"	
	.25158C ✓	1928	
	.67960B to 67965B Inc. ✓	1939	
	.68010B to 68015B Inc. ✓	1939	

Laboratory Press	.68583B ✓	1940	
	.68584B ✓	"	
	.69734B to 69736B Inc. ✓	1941	
	.10751A ✓	1943	

Penetrometer	.68585B to 68587B Inc. ✓	1940	
--------------	--------------------------	------	--

Shipping box for meat	.69562B ✓	1941	
	.69563B ✓	"	
	.69564B ✓	"	

Meat Grinder	.76634B ✓	1943	
	.10735A ✓	1943	

Miscellaneous Photographs
Meat Investigations

"A" negatives

1943	10735A	Meat grinder
"	10774A	Chemical equipment
"	10751A	Laboratory press

"B" negatives

1921	19554B	Meats Laboratory
"	19555B	"
1927	33334B	Ovens and cooking
"	33335B	Judging
"	33336B	Tenderness Testing (Shearing) machine
"	33337B	"
"	33388B	Cooking and ovens
"	33389B	Color tests
1928	34353B	Histological examinations
"	34402B	Tenderness testing (shearing) machine
"	34647B	Meats Laboratory
"	34648B	" "
"	34549B	" "
1929	39069B	Color tests
"	39070B	" "
"	39071B	" "
"	39072B	" "
"	39073B	Histological examinations
"	39074B	Tenderness testing (shearing) machine
"	39080B	Histological examinations, Meats Laboratory
"	39081B	Meats Laboratory
1936	58660B	" "
"	58661B	" "
"	58662B	" "
"	58663B	" "
"	58664B	" "
"	58665B	" "
"	58666B	" "
"	58667B	" "
"	58668B	" "
1939	67958B	Tenderness testing (shearing) machine
"	67959B	" " " "
"	67960B	Cooking and ovens
"	67961B	" " "
"	67962B	" " "
"	67963B	" " "
"	67964B	" " "
"	67965B	" " "
"	68010B	" " "
"	68011B	" " "
"	68012B	" " "
"	68013B	" " "
"	68014B	" " "
"	68015B	" " "
1940	68581B	Tenderness testing (shearing) machine
"	68582B	" " " "
"	68583B	Laboratory Press
"	68584B	" "
"	68585B	Penetrometer
"	68586B	"
"	68587B	"

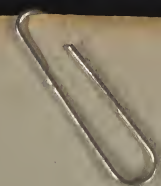
Miscellaneous Photographs
Meat Investigations
(Continued)

"B" negatives (continued)

1941	69562B.	Shipping box for meat
"	69563B.	" " " "
"	69564B.	" " " 2
"	69734B.	Laboratory Press
"	69735B.	" "
"	69736B.	" "
1943	76634B.	Meat grinder
"	77021B.	Lard kettles

"C" negatives

1916	6585C.	Meats Laboratory
"	6598C.	" "
1920	13106C.	" "
"	13109C.	" "
1928	25157C.	Judging
"	25158C.	Cooking and ovens
1929	25660C.	Tenderness testing (shearing) machine
?	33094C.	Judging
	33097C.	"
	33098C.	"





58668B - Interior of Meats Laboratory



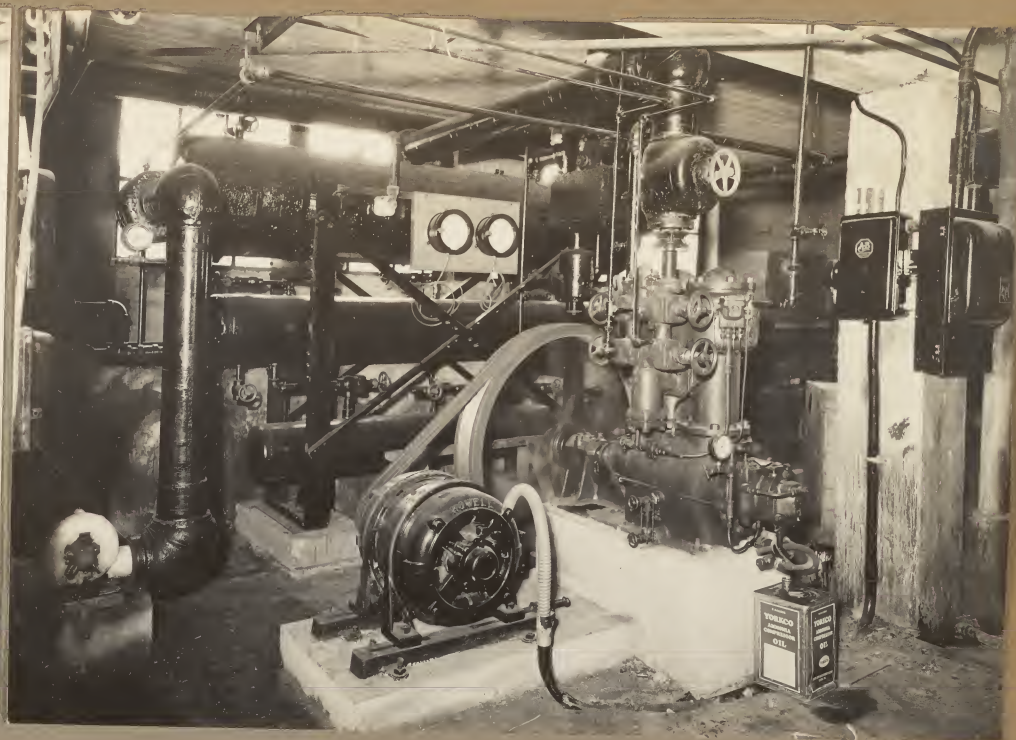
39081B - Interior of Meats Laboratory



8666B - Hog Equipment, meat Laboratory



58660B - Lard and sausage room in
Meats Laboratory



58661B - Part of refrigerating equipment
in Meats Laboratory



77021B - Lard kettles June 1943



58667B - Interior view of Meats Laboratory. On left appears metal table for offal examinations in cool section with post mortem inspections.



58665B - Interior of one of coolers showing both high and low rails.



39080B - Interior view of Abattoir showing men extracting muscles.



69564 B - Shipping box for meat



69562 B - Shipping box for meat



59563 B - Shipping box for meat



76634 B- Meat Grinder

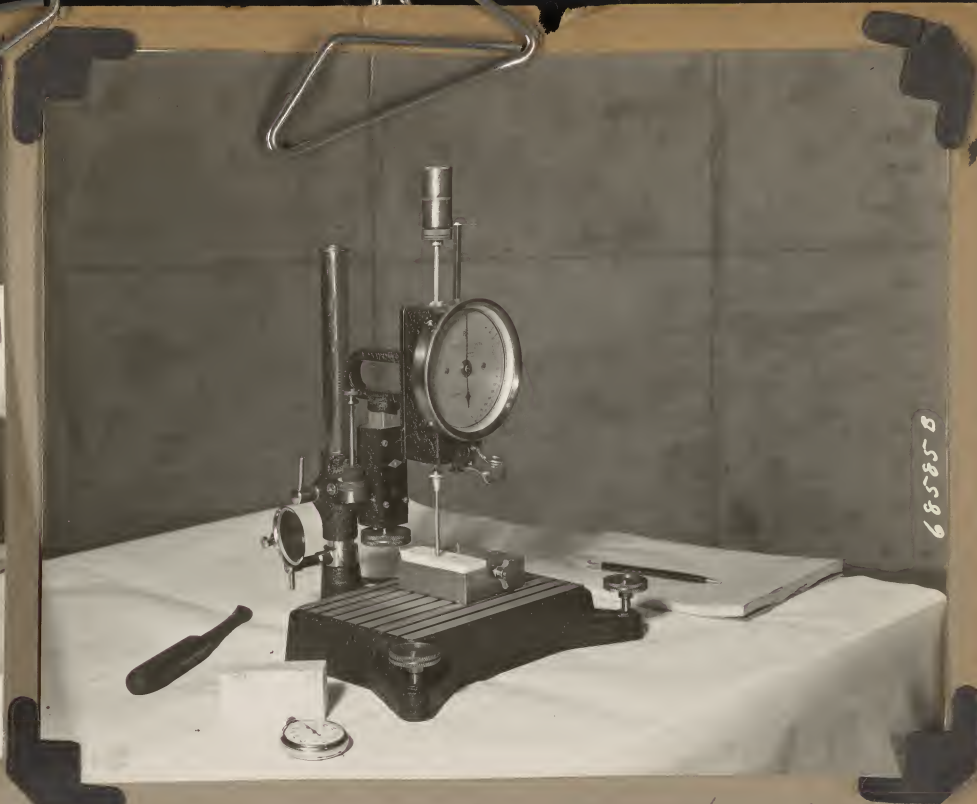


10735 A- Meat Grinder





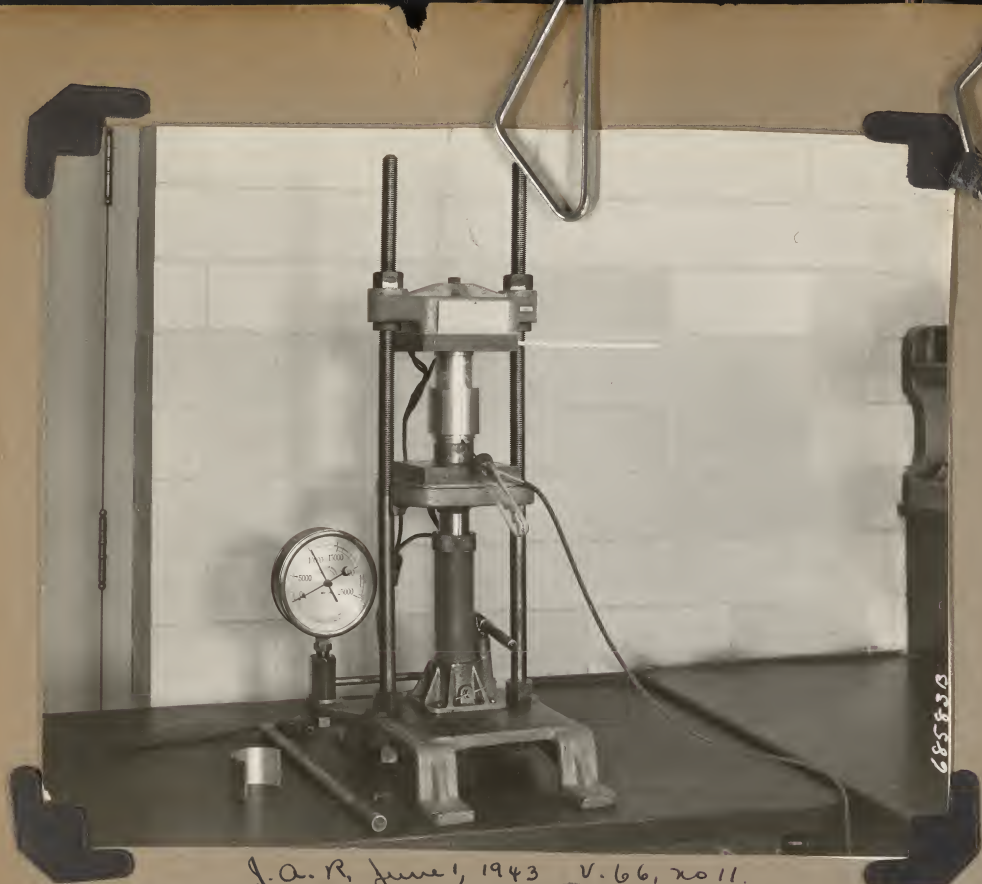
68587B - Determining firmness of fatty tissue by means of the penetrometer. The needle is penetrating the tissue Feb 1, 1940



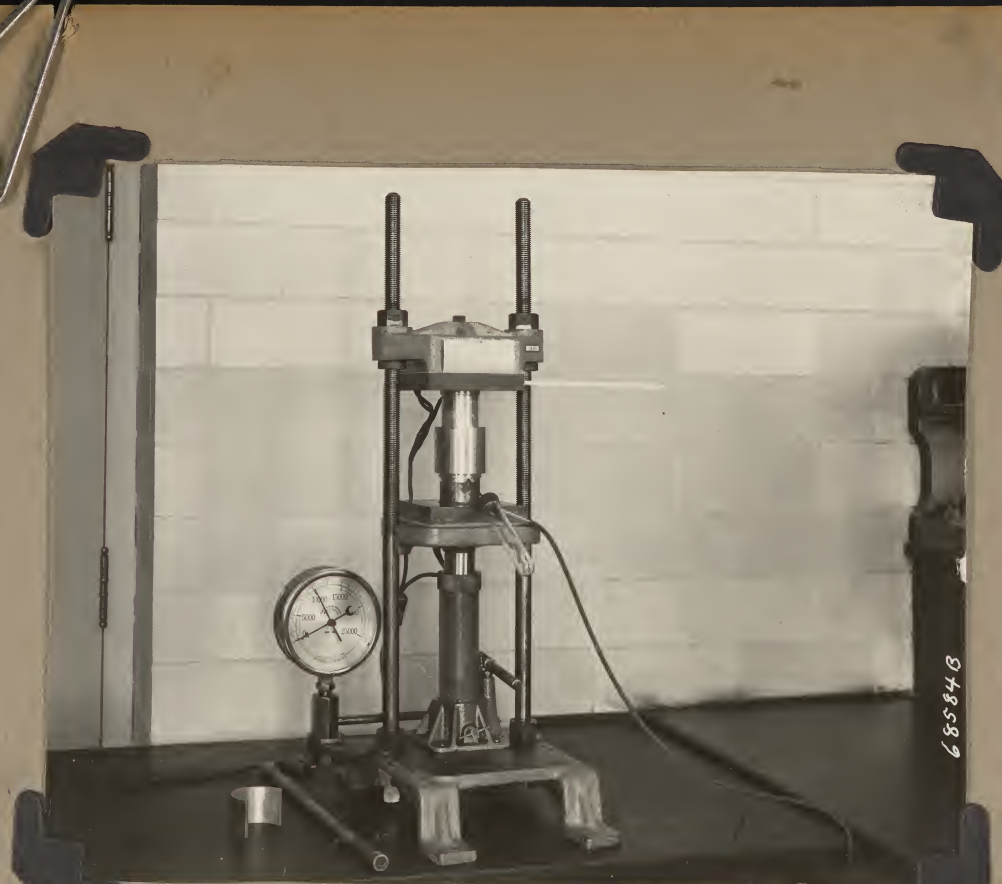
68585B - Penetrometer ready for determining firmness of fatty tissue. The sample of tissue is shown in place Feb 1, 1940

Put in J. A. R.
Aug 15, 1941, r. 63,704

68586B - Determining firmness of fatty tissue by means of penetrometer. The needle is penetrating the tissue Feb 1, 1940



J. A. R. June 1, 1943 V. 66, No 11.
68583B - Laboratory Press Feb. 1, 1940



68584B Laboratory Press Feb. 1, 1940



69735B - Test cylinder outfit for Laboratory Press.



69734B - See legend below



69736B - Test cylinder outfit disassembled. Parts are - left to right - cylinder, support, base, + plunger.



10751 A - Laboratory Press being used
to study compressibility of dehydrated
meat.





A. H. Form 133
 Subject...Color comparator- head obtained from...
 Bausch & Lomb Optical Co.....
 Taken by.....
 Place.....Beltsville, Md.....
 Date.....May, 1929.....
 Published in.....
 File No.....39070-B.....
 Slide No.....



A. H. Form 133
 Subject...Color comparator- Meat investigations...
 Taken by.....
 Place.....Beltsville, Md.....
 Date.....May, 1929.....
 Published in.....
 File No.....39072-B.....
 Slide No.....



A. H. Form 133

Subject...Color comparator.....

Taken by.....

Place.....Beltsville, Md.....

Date.....May, 1929.....

Published in.....

File No.....39071-B.....

Slide No.....



A. H. Form 133

Subject...Color comparator.....

Meat Investigations.....

Taken by.....

Place.....Beltsville, Md.....

Date.....May, 1929.....

Published in...Tech. Bull 217.....

File No.....39069-B.....

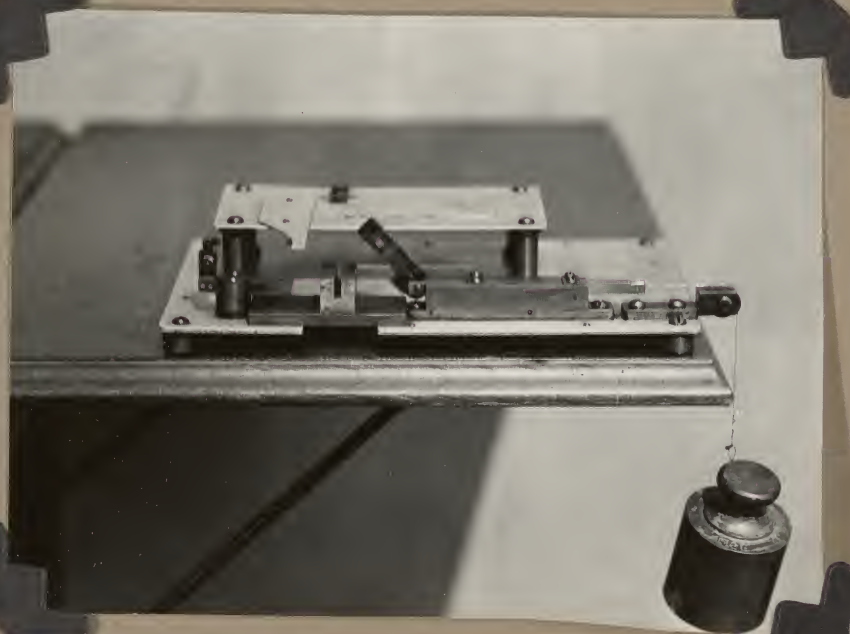
Slide No.....



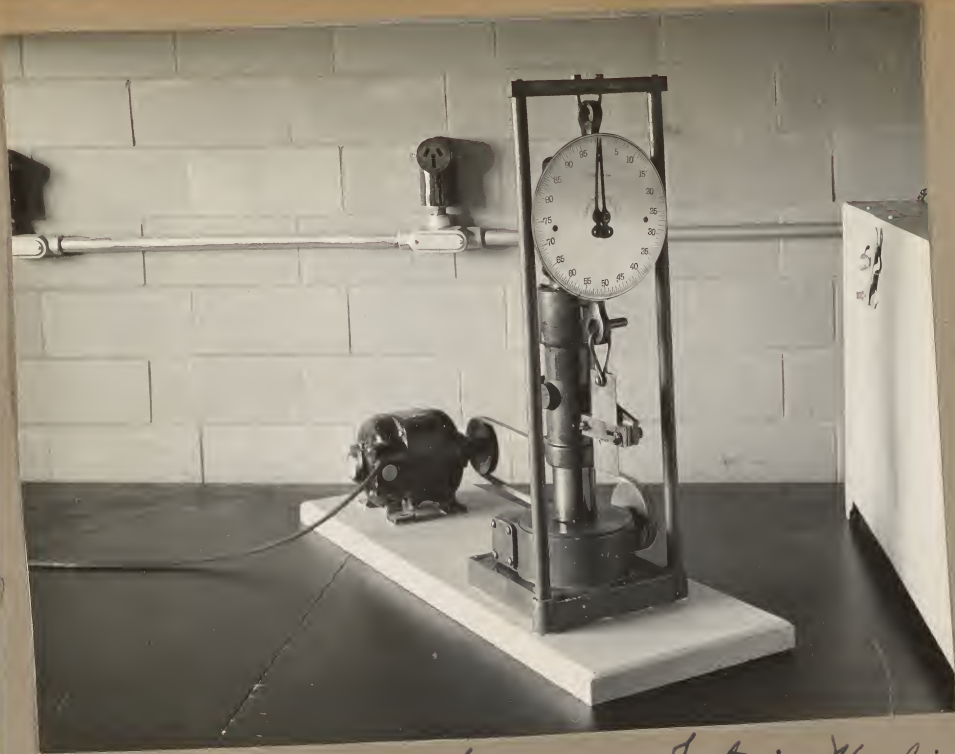
34402B
mechanical devices for testing the tenderness
of raw and cooked meat. May 12, 1928
Beltsville, Md.



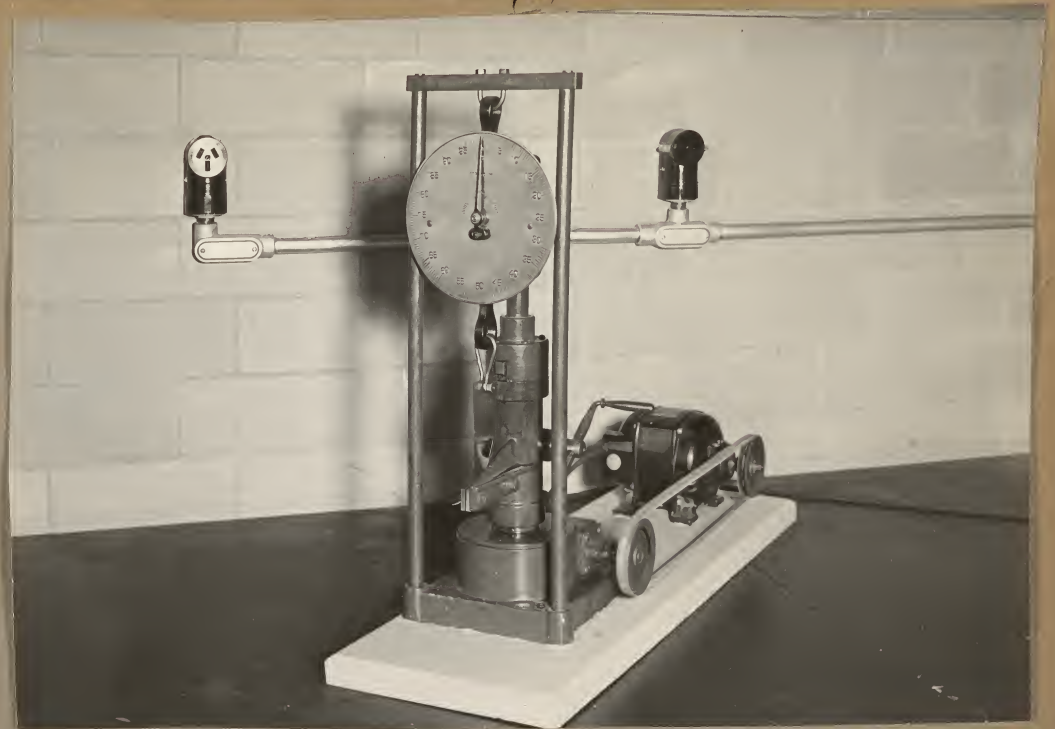
38337B - Apparatus for testing meat



39074B - Apparatus used in
histological investigations to measure
toughness of small pieces of meat May 1929

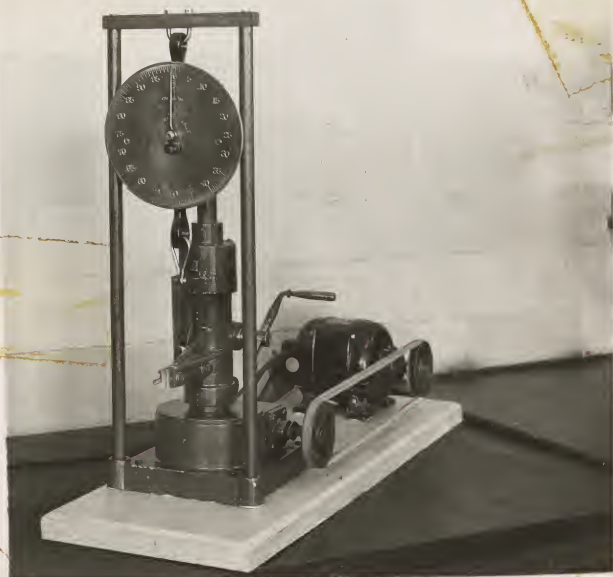


67958B Meat Tenderness Testing Machine
May 1939

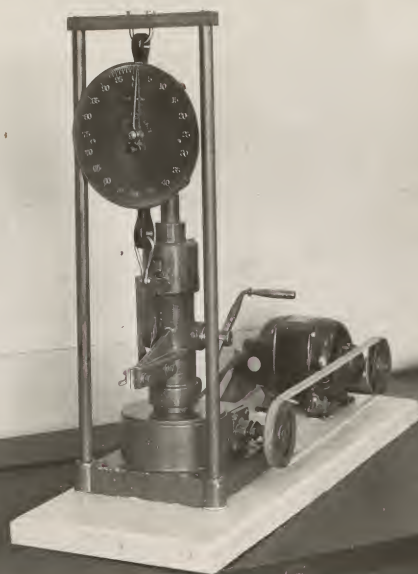


67959B Meat Tenderness Testing Machine
May 1939

G. R. Electric Manufacturing Co., Manhattan, Kansas

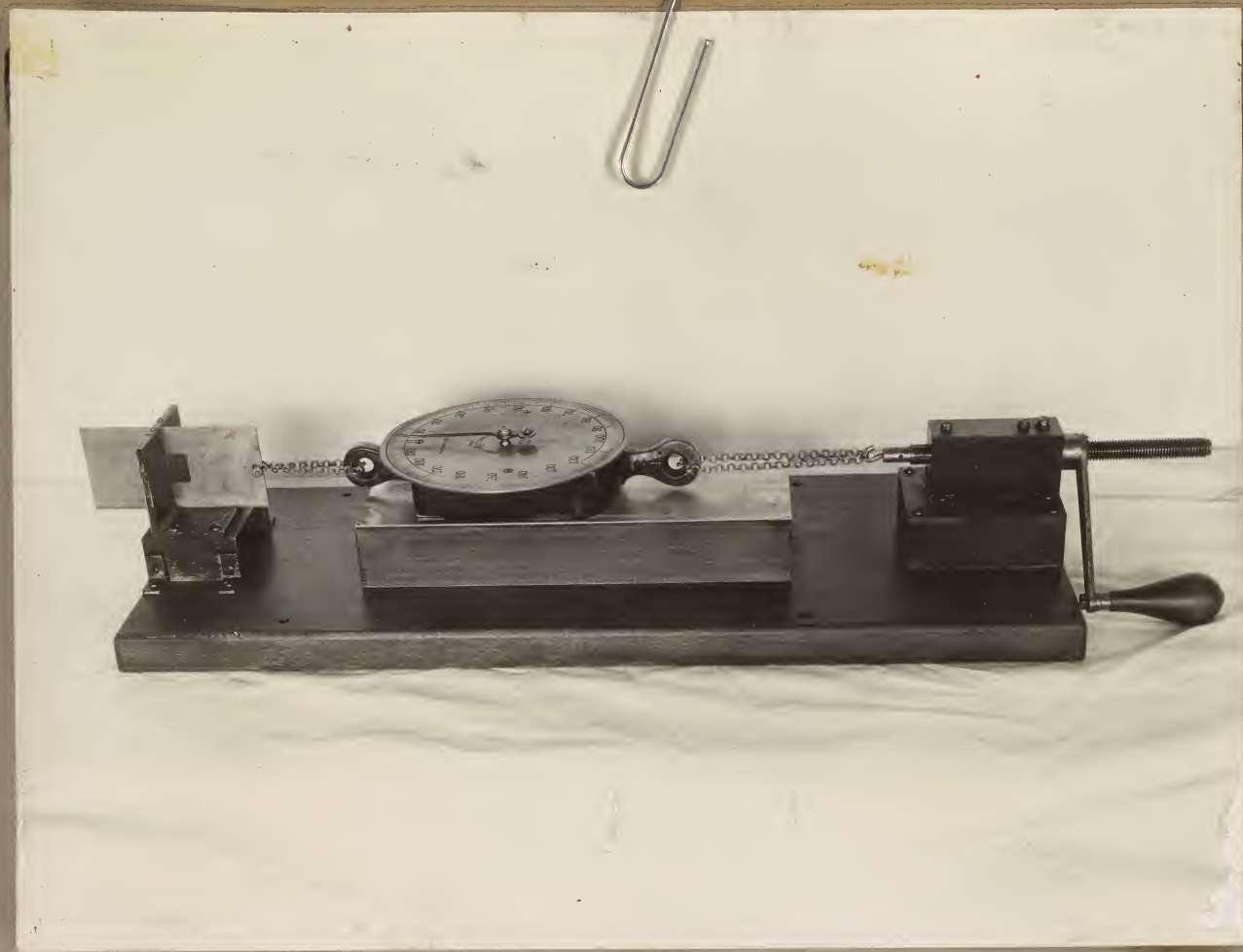


68582 B. Meat Tenderness
Machine Feb 1, 1940

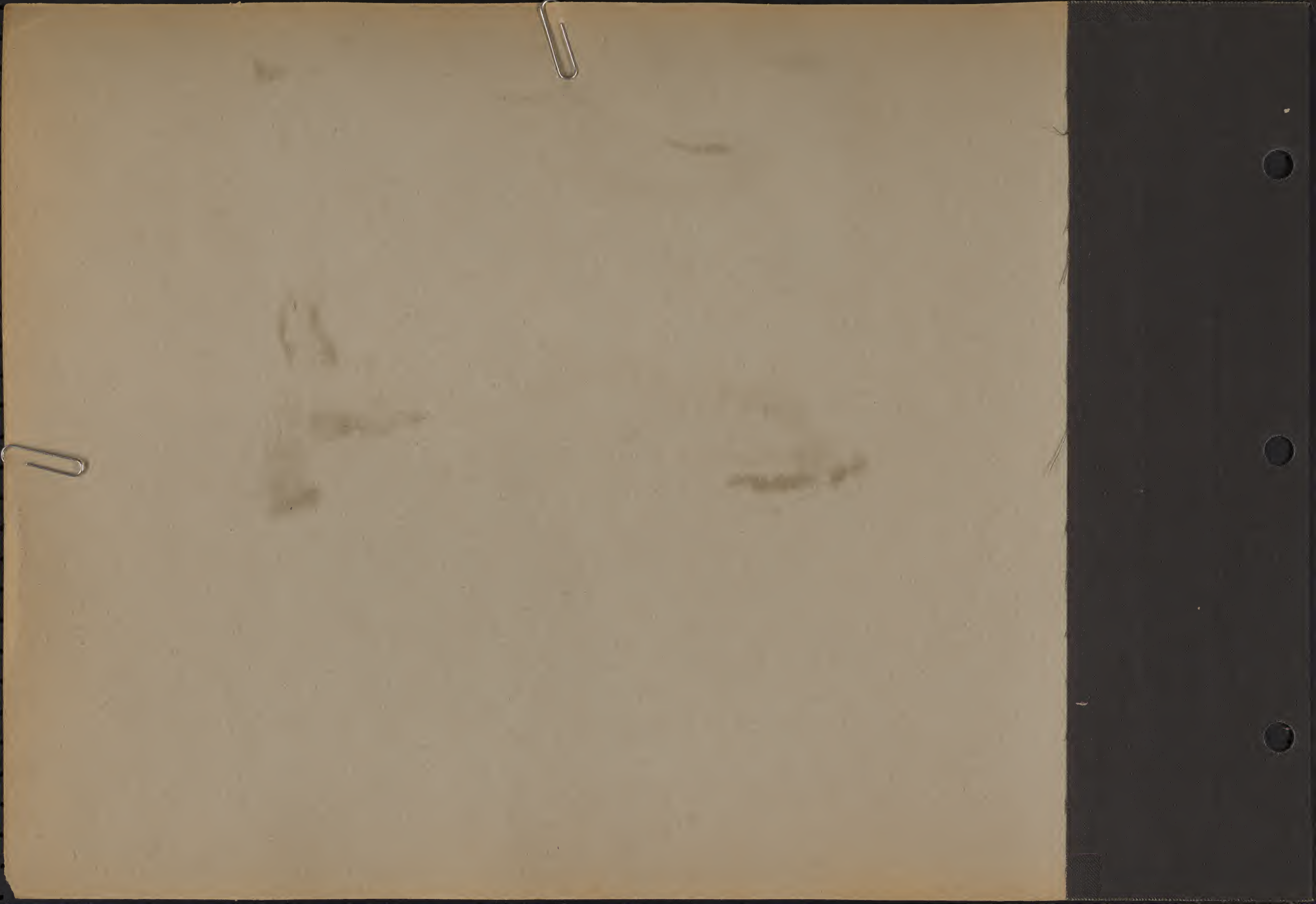


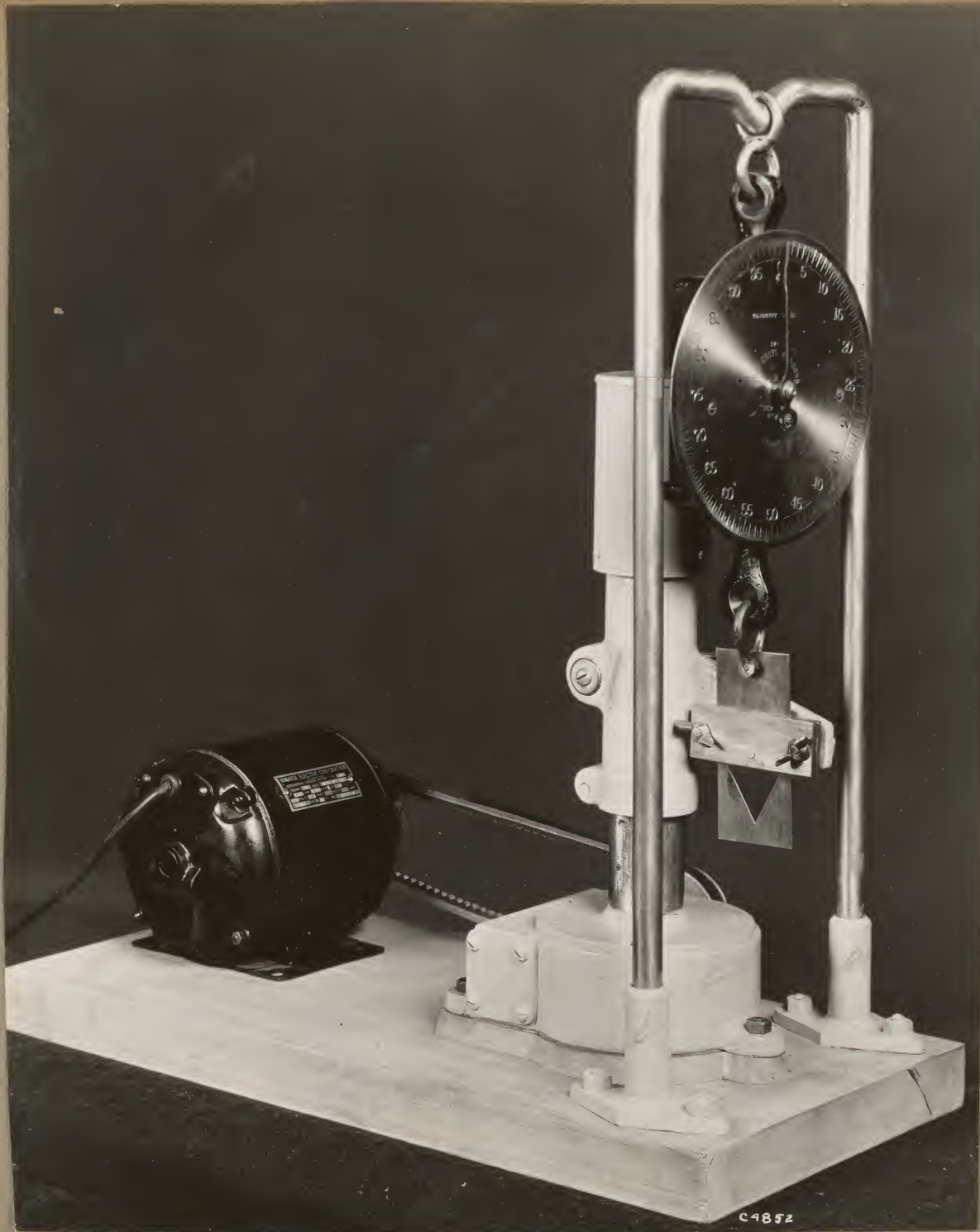
68581 B. Meat Tenderness Testing
Machine Feb 1, 1940

68581 B

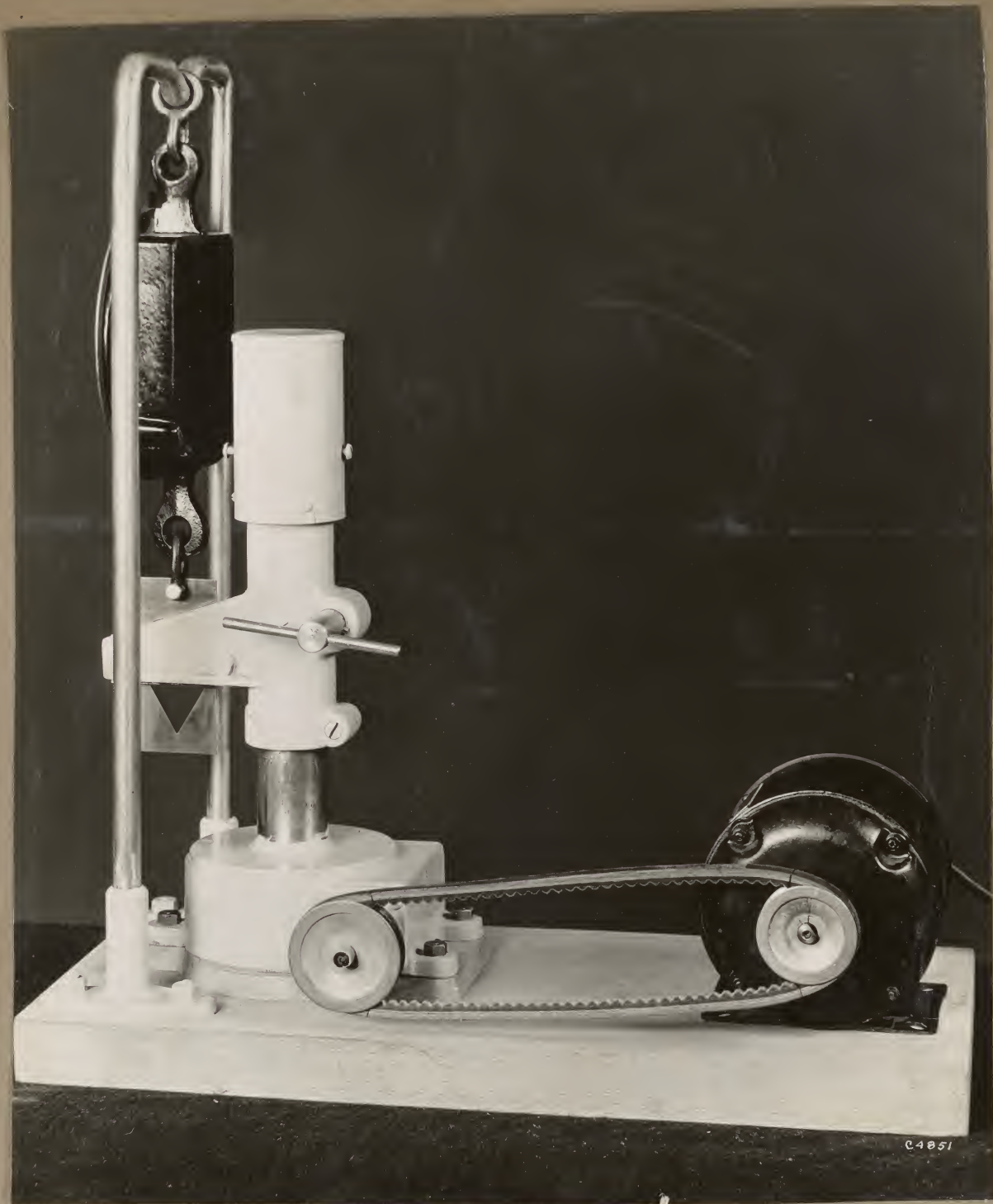


25660C - Dynamometer for testing meat Oct 1, 1929
Pub. in Technical Bulletin 217.





Meat Tenderness Testing Machine. ^{No. Negative} Received from Prof. D. L. Macintosh, Manhattan, Kansas



no. Negative.
Meat Tenderness Testing Machine. Photo received from Prof. D.L. Mackintosh, Manhattan, Kansas



A. H. Form 133

Subject 1-bank gas ovens and 2 experimental
electric ovens for the cooking of meat at
 Taken by the Bureau of Home Economics.

Place _____

Date June, 1927.

Published in _____

File No. 33388-B

Slide No. _____

A. H. Form 133

Subject Cooking meat under experimental
conditions and making reading of color in meat
 Taken by at Bureau of Home Economics, U. S.
 Place Department of Agriculture, Washington, D.C.
 Date May, 1927.

Published in _____

File No. 33334-B

Slide No. _____



A. H. Form 133

Subject Spinning disk apparatus for
determining color of meat.

Taken by W. A. Stanhouse

Place June 29, 1927.

Date _____

Published in _____

File No. 33382-B

Slide No. _____



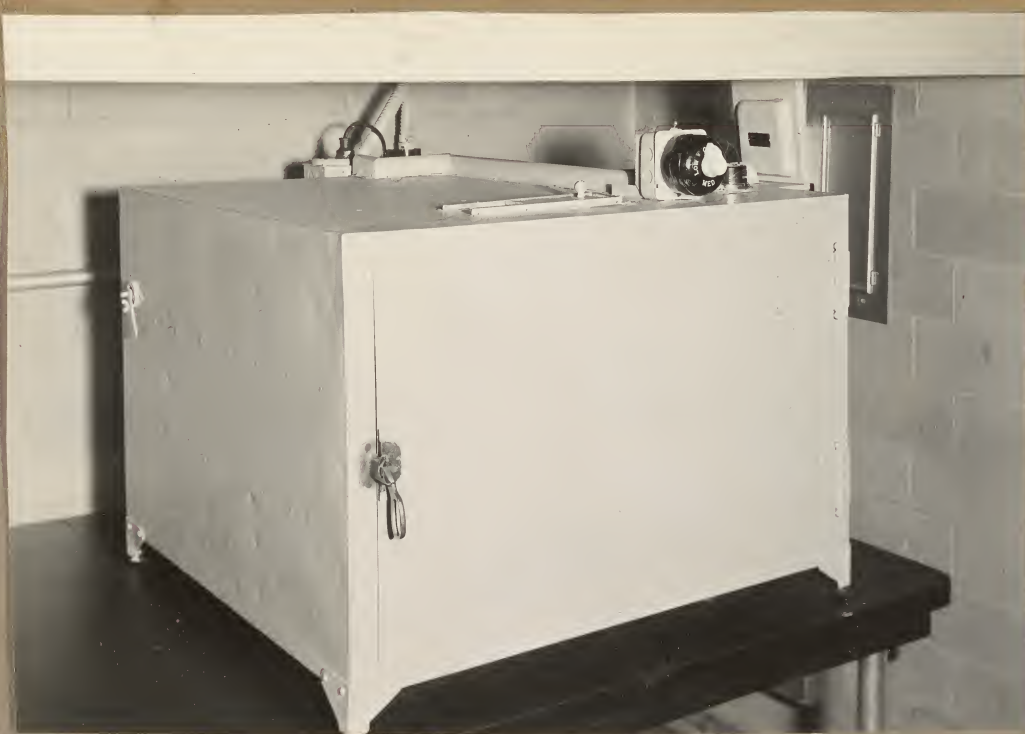
A. H. Form 133

Subject Experimental devices for measuring
tenderness in meat. Left to right punch and
Taken by die, comb jaws for recording tensile
Place strength, method of sampling, shear or
Date "Monroe Trap", Piano wire back saw, and
Published in compression cylinder (N. Max. Ex. Sta)
File No. 33337-B
Slide No. See also 33336-B



A. H. Form 133

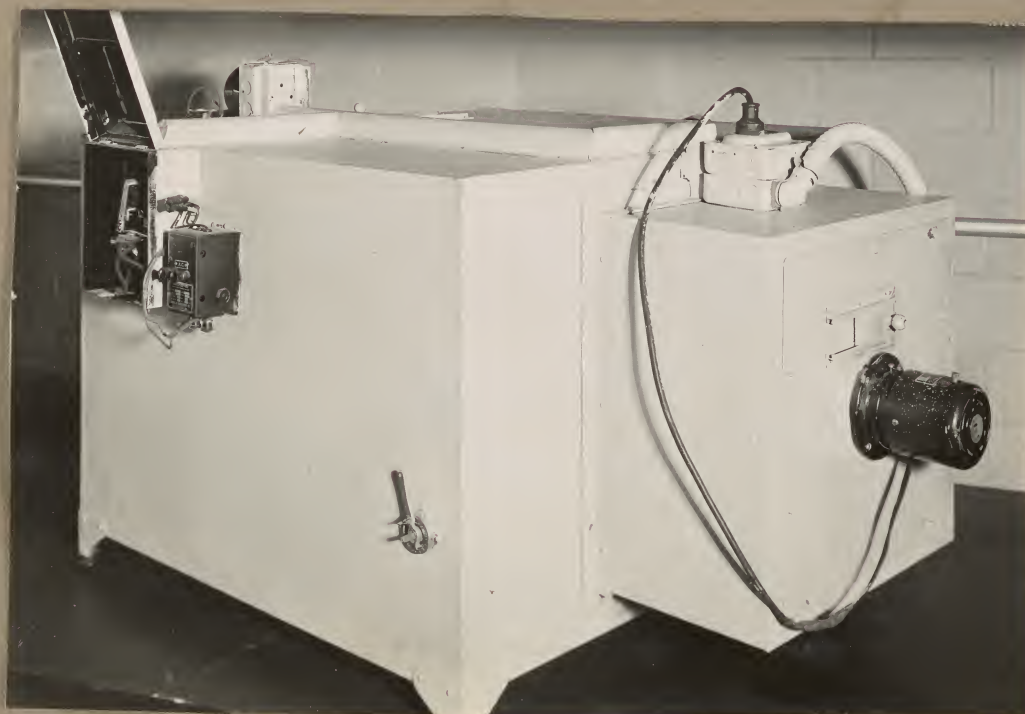
Subject U. S. Dept. Agri. committee judging
cooked meat at Bureau Home Ec. Wash. D. C.
Taken by May 12, 1927. Reading from left to
Place right the members are D. A. Spencer and
Date Paul E. Howe of B. A. I., Miss Sybil L.
Published in Smith of the C. W. Stations and W. H.
File No. Black of the B. A. I.
Slide No. File No. 33335-B



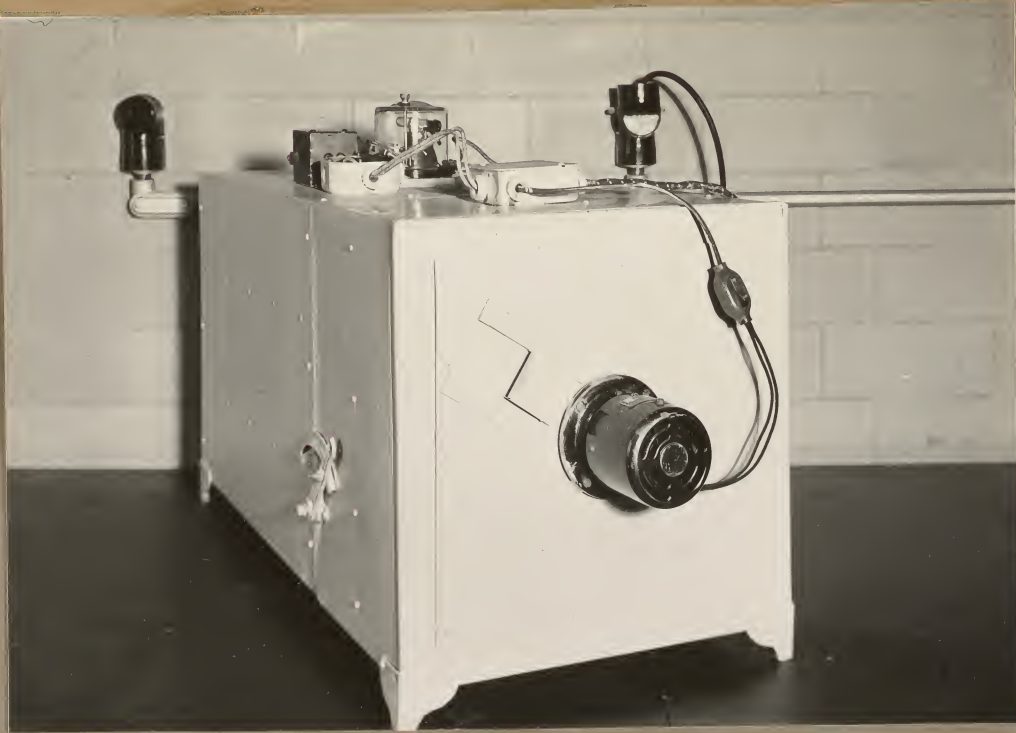
67962 B - Large Electric Oven, front, side and top view.



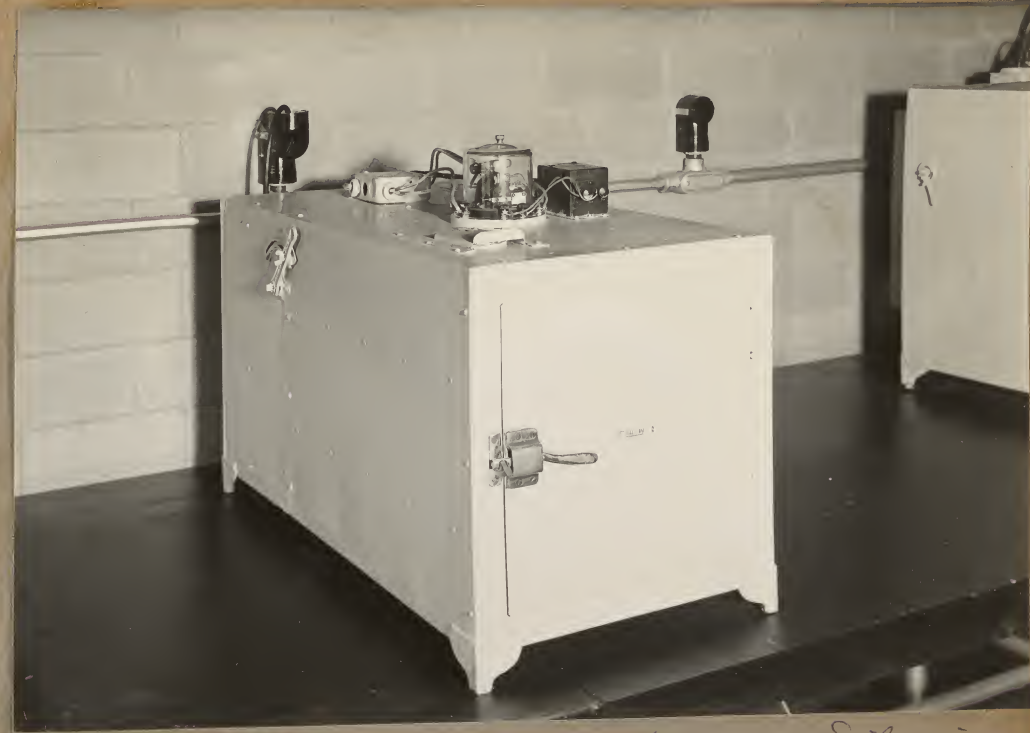
67961 B - Large Electric Oven - inside view



67960 B - Large Electric Oven, Rear, Top and Side view.



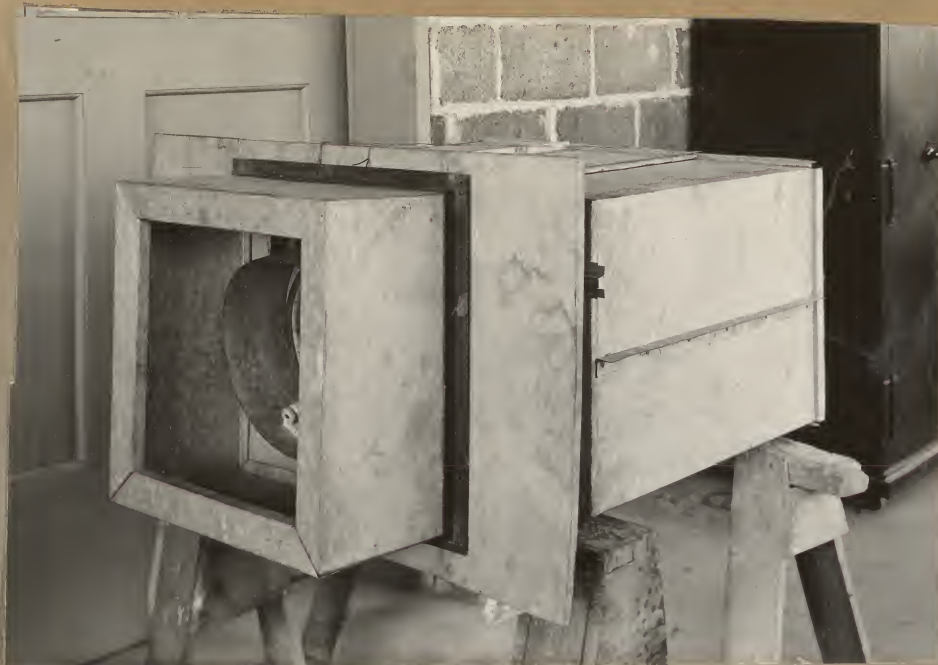
67963 B - Small Electric Oven - Rear and side view



67965 B - Small Electric Oven - Front and Side view

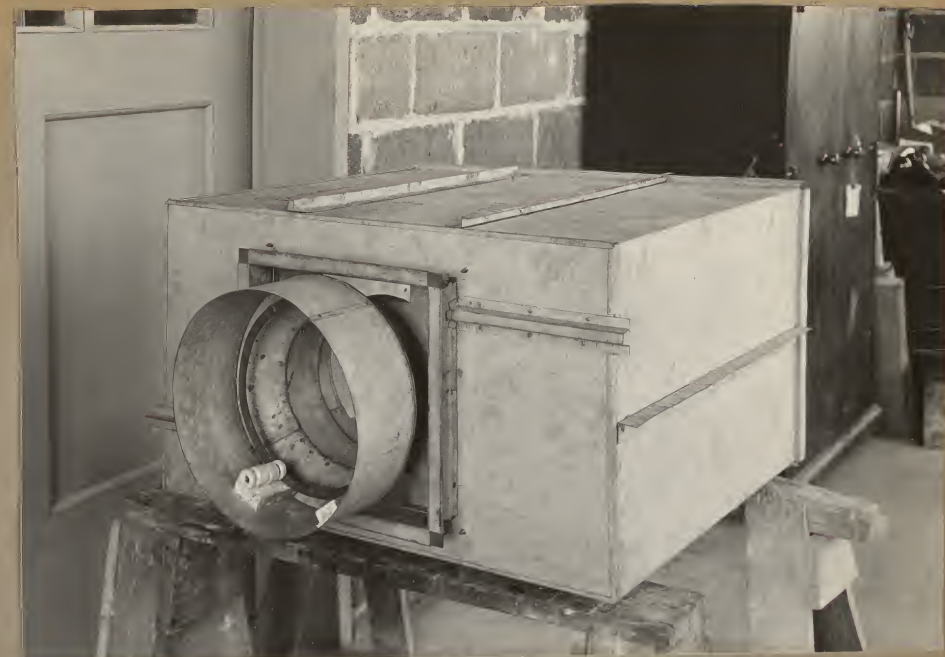


67964 B - Small Electric Oven - Inside view



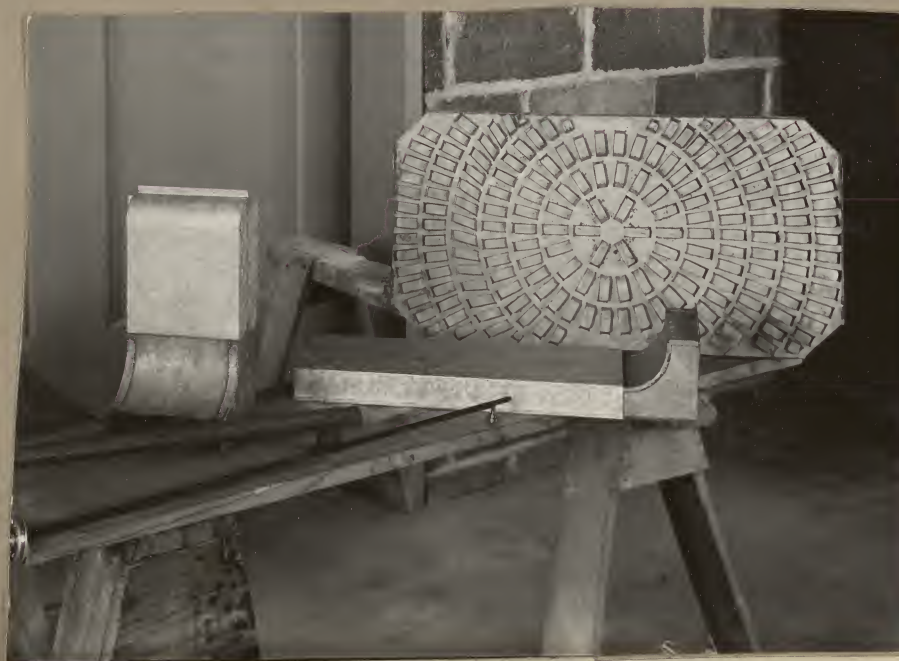
68013 B-

Large oven in course of construction
Rear, side and top views of middle
compartment. (3) Showing housing for
motor, fan, and heating elements.



68012 B-

Large oven in course of construction
Rear, side and top views of middle
compartment (2) Showing housing (in
rear) space for motor, fan and heating
elements.

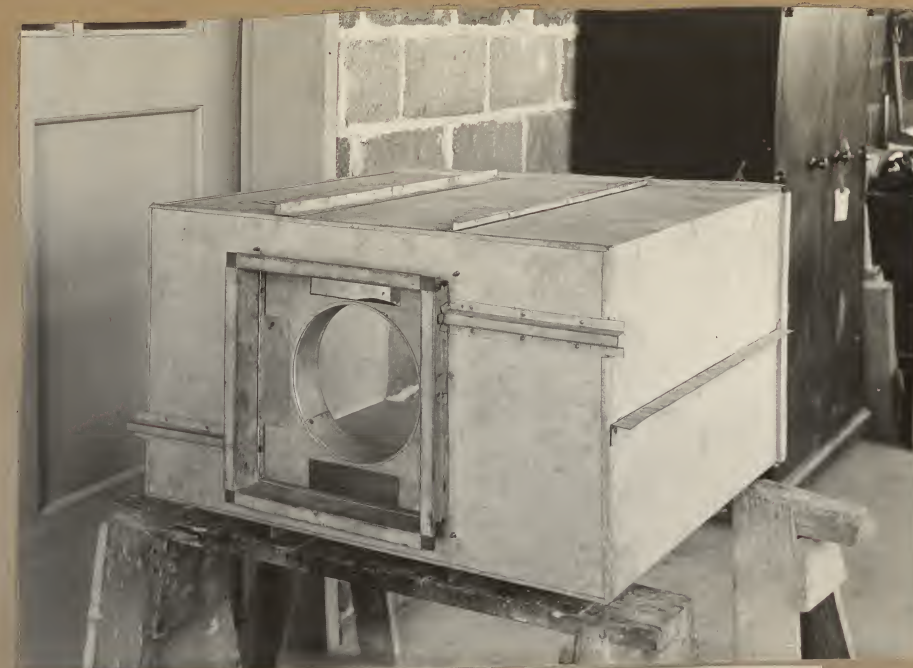


68014 B - Sections for Large Oven
Baffle plate before being attached
to rear of removable innermost com-
partment
Air ducts before being attached to
sides and bottom of middle compart-
ment.



68015B-

Large Oven in course of construction
Outside view showing rear, side and
top of innermost compartment



68011B-

Large oven in course of construction
Rear, side and top views of middle
compartment. (1) Before mounting
housing units for motor, etc.



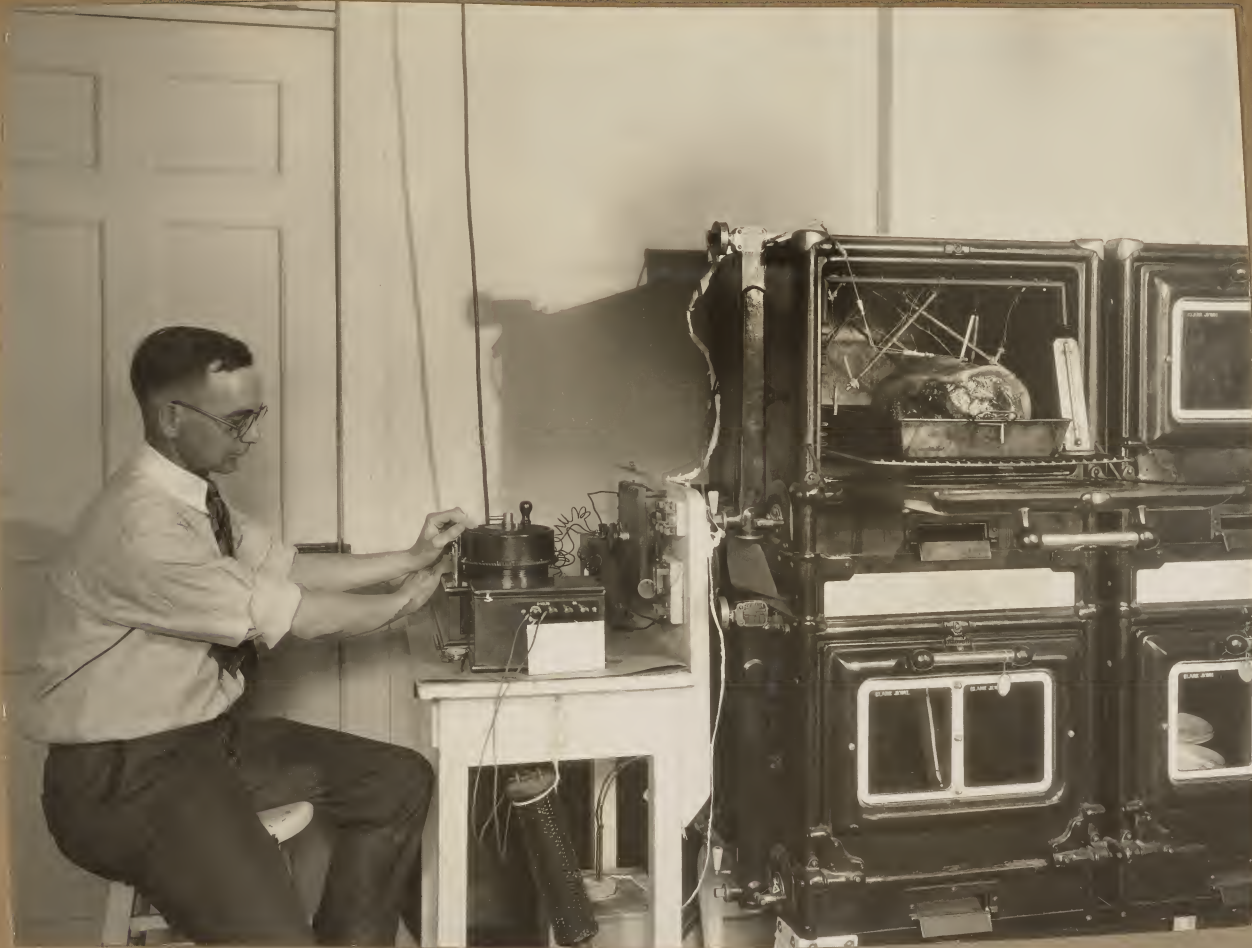
68010-B-

Large oven in course of construction

Outer shell (compartment) before
insertion of middle and innermost
compartments. Without doors.



A. H. Form 133
Subject Official committee grading cooked meat
at Bureau Home Ec. in connection with a
cooperative quality in meat project.
Taken by the judges from Left to Right are-Miss
Place Sybil Smith, Dr. P.E. Howe, Mr. D.A. Spencer,
Date Mr. L.B. Burke, W.H. Black. May 1928
Published in 25157-C
File No. Slide No.



A. H. Form 133

Subject.....W.D. Emerson measuring oven and roast
temperatures electrically at Bureau Home Ec.

Taken by.....

Place.....

Date.....May, 1928.

Published in.....

File No.25158-C.

Slide No.



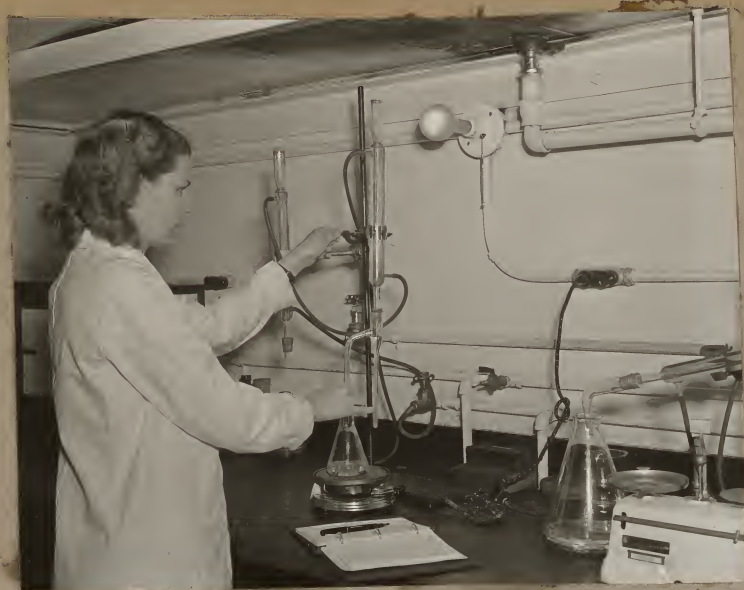
330 98C - Judging Roasted Beef.



33094C- Judging Roasted Beef.



33097C — Study of Thresholds of Taste, using chemically pure substances.



10774A. - Laboratory experiments to
determine moisture content of dehydrated
meat





A. H. Form 133
 Subject Making histological examination of meat
at Beltsville, Md.
 Taken by W.A. Stenhouse
 Place Beltsville, Md.
 Date May 12, 1928
 Published in _____
 File No. 34353-B
 Slide No. _____



A. H. Form 133
 Subject H.N. Baker conducting histological
investigations at U.S. Animal Husbandry Farm,
Beltsville, Md.
 Taken by W.A. Stenhouse
 Place Beltsville, Md.
 Date May, 1929
 Published in _____
 File No. 39073-B
 Slide No. _____



C. E. Smith
BN-658
4-1-52

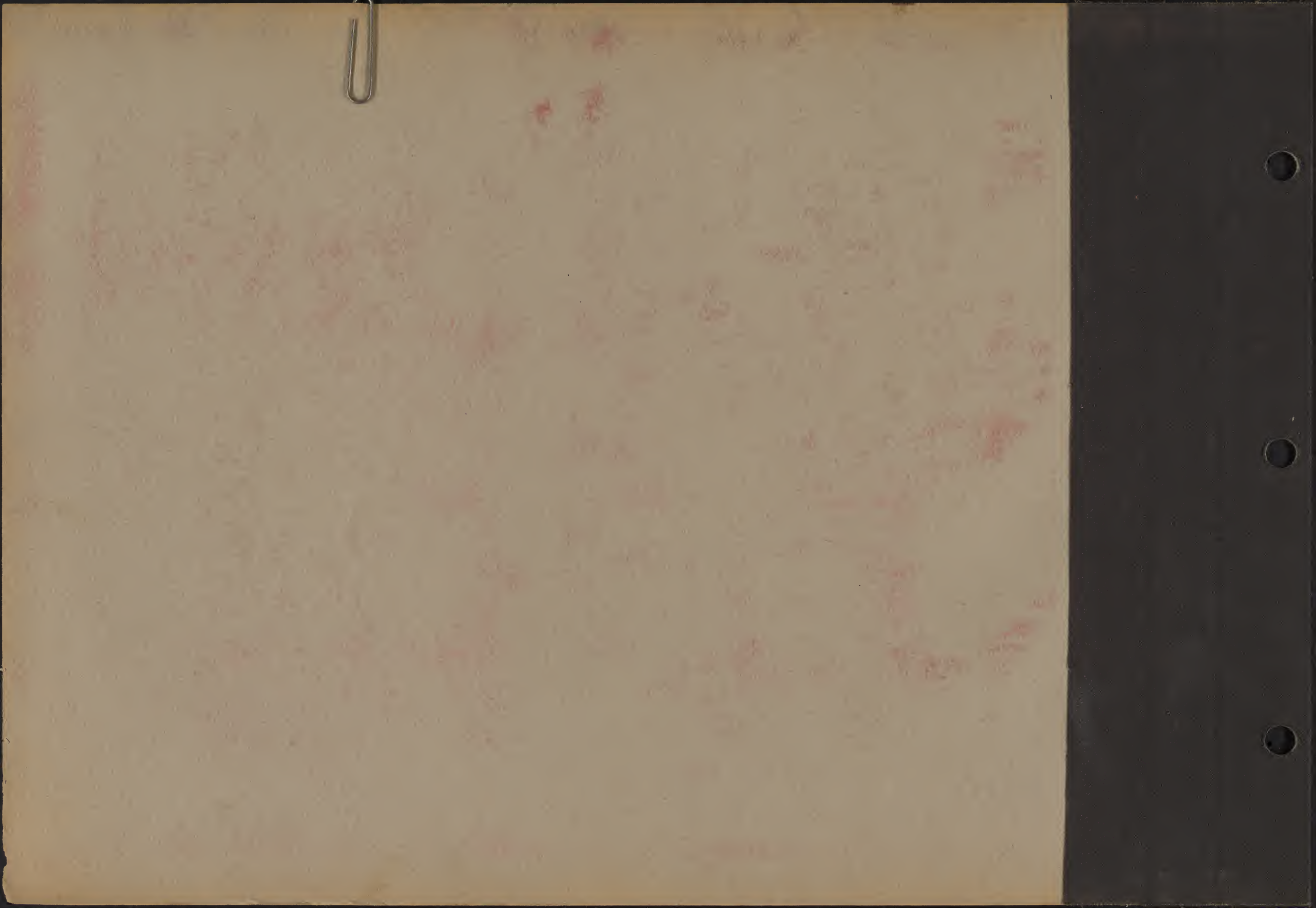
Business Office
Meat Section

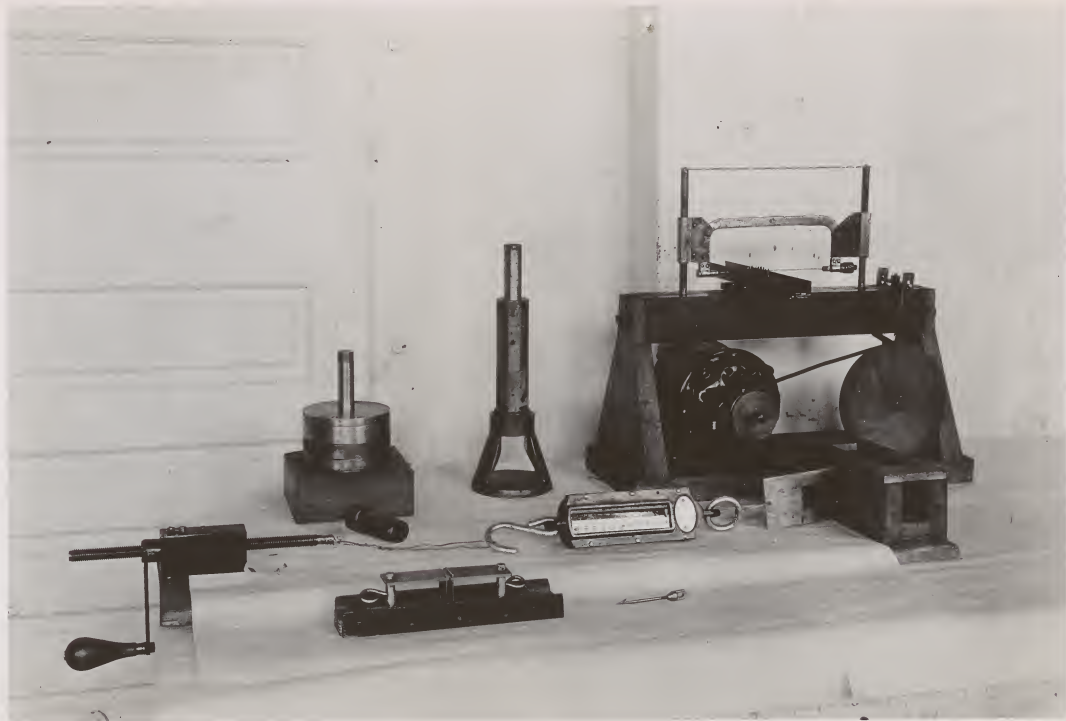
D -
April 4, 1950

Mr. H. H. H. H.

Please order 3 prints of 31148C, for use in connection with publication of article. Mr. R. S. Allen, B. A. I., has the negative on file.

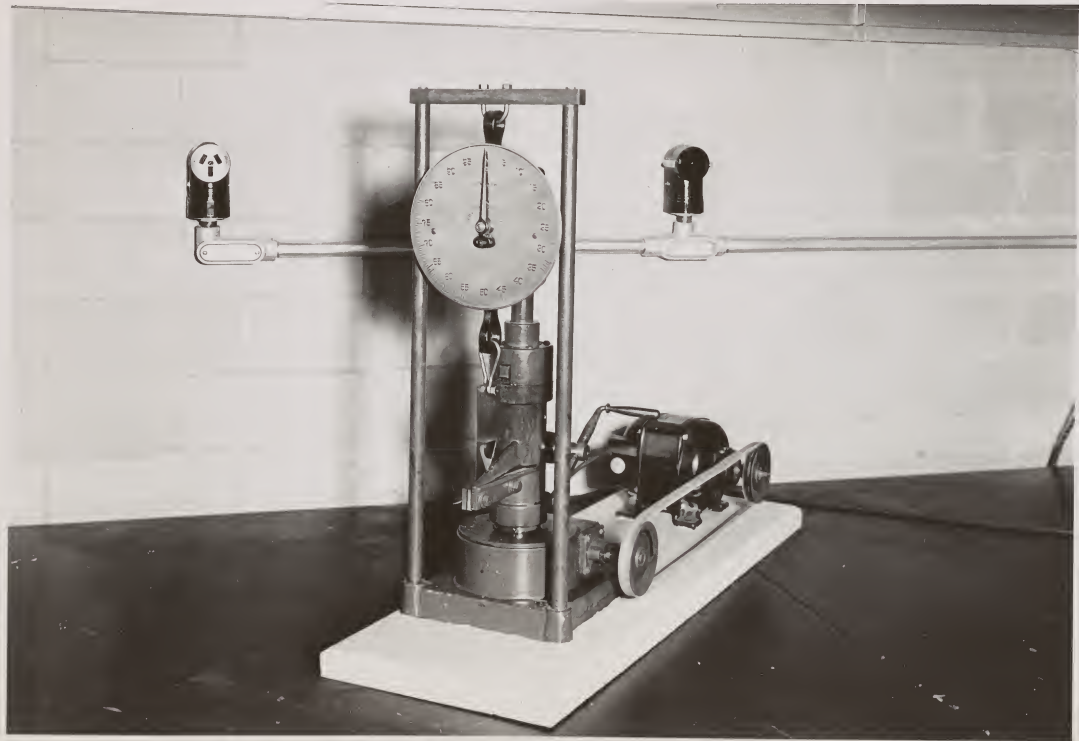
See also 52624 B





333613 - Apparatus for testing
meat. Referred to in Acclimation Sheet

1928



67959B

Met Loderney, testing machine
May 1939



11777 A



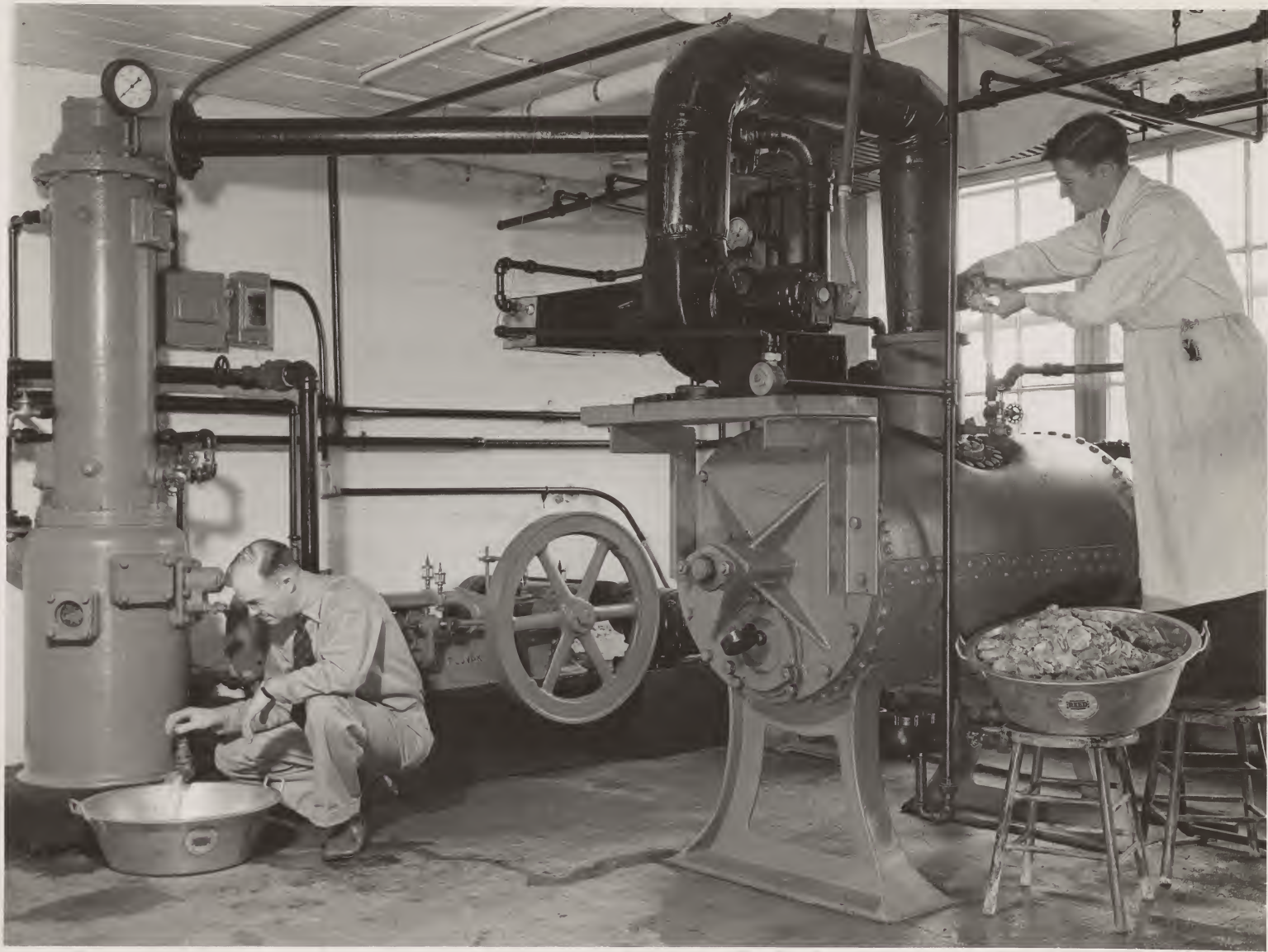








11776A



74405

Please use the following credit line:
U.S.D.A. PHOTOGRAPH BY KNELL

O. F. Dunker, U. S. Department of Agriculture meat technologist, puts 60 pounds of raw pork into a vacuum rotary dryer in the Meats Laboratory at Beltsville Research Center, where tests are under way to determine best types of dryers and best methods of drying meat for shipment overseas to our armed forces and our allies. This dryer extracts about 41 pounds of water, here being collected in a pan by W. E. Gray, a Department engineer.

Knell

October, 1942.

74405



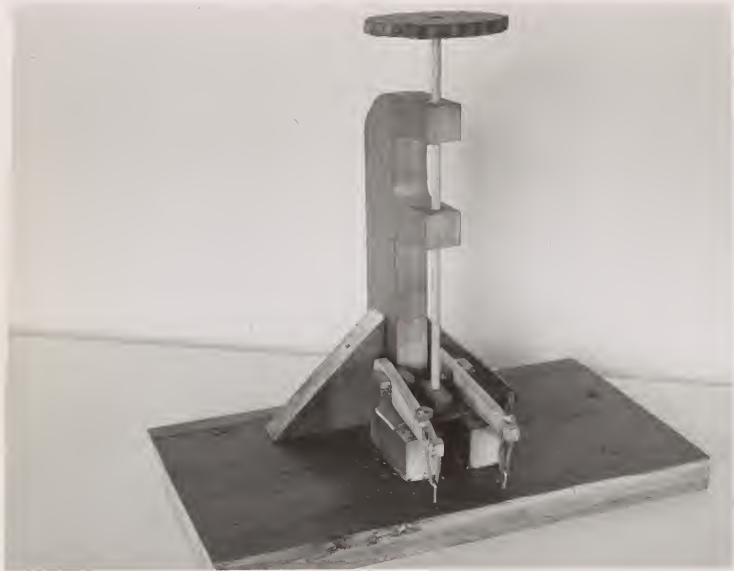
11776A



11777A



10896A



10897A



10893A

For a Duplicate, Order
No. **209251**
OF
H·C·MILLER CO.
MANUFACTURING STATIONERS
LOOSE LEAF SPECIALISTS
BANK, COUNTY and COMMERCIAL SUPPLIES
336-344 BROADWAY MILWAUKEE

